



# Compressed Meals



## Why is it Needed?

Joint Vision 2020 calls for reducing logistical demands. By making rations lighter and more compact, we can pack more meals together and replenish them less frequently reducing the overall logistics footprint. The Future Combat System (FCS) is one potential platform for these products. Bulk compressed entrees can also be packed in #10 cans and used aboard submarines or stockpiled as compact Homeland Defense emergency supplies.

**This hybrid dehydration and vacuum compression technology makes pre-cooked, shelf stable entrées that are lighter and smaller-while maintaining their high quality.**

## Technology:

By using a combination of highly efficient drying technologies we maximize the quality of the entrée while minimizing the cost. Vacuum compression while packaging the product significantly reduces the volume.

## Key Features / Benefits:

**Convenient...**quick and easy to prepare, just add hot water.

**Enhanced quality...**the same fresh-like quality as military A-rations.

**Dramatically reduced weight and volume...**75% and 66% respectively.

**Versatile...**dual use technology can provide convenient meals for home and office use; outdoor enthusiasts and for personal or group emergency stockpiles.

## Point of Contact:

**DoD Combat Feeding**

Phone: COMM (508) 233-4402

E-Mail: amssb-rcf@natick.army.mil



**Dehydrated & Vacuum Compressed Oriental Chicken & Rice**



**Rehydrated – Oriental Chicken & Rice**

**NATICK  
SOLDIER  
CENTER**

Kansas St.  
Natick, MA  
01760  
nsc.natick.army.mil

rev 8-11-03